



# Silver Conference Menu

AUTUMN / WINTER

## STARTERS

Classic tomato soup topped with mature cheddar cheese croûte V / G M May contain N

Pulled chicken and apricot terrine, wholegrain mustard dressing, toasted sourdough, pickled endive / E G Ms S May contain N

Vegan mozzarella, tomato and red onion chutney tart, balsamic dressed leaves VE / G S May contain N

Smoked haddock and spinach fishcake, white wine and dill sauce / E F G M S May contain N

Thai spiced chicken and noodle broth, coriander and lemon grass / E G Se Sy

## MAIN COURSES

Roasted supreme of chicken, tarragon and pancetta mash, honey glazed carrot, roasted leeks, roast chicken gravy / M S

Braised feather blade of beef, gratin potato, French beans, roasted parsnips, rich beef and ale gravy / M S

Wild mushroom, spinach and cashew nut strudel, fondant potato, honey glazed carrot, French beans, rosemary cream V / G M N

Quorn, vegetable and red kidney bean cassoulet, herb gremolata VE / Sy

Grilled fillet of hake, wilted spinach, sauté potatoes, curried mussel velouté / F M Mo S

## DESSERTS

Sticky toffee pudding, toffee sauce, clotted cream ice cream / E G M May contain N

Vegan caramelised apple tart, caramel sauce VE / G May contain N

Burnt Basque cheesecake, sweetened cream / E G M May contain N

Warm treacle tart, crème Anglaise VE / E G M May contain N Sy

Cranberry and orange Eton Mess / E M May contain N

*This menu is subject to change, depending on availability. Correct January 2025*

(GF) (V) (VE) (E) (F) (G) (M) (Mo) (Ms) (N) (S) (Se) (Sy)  
Gluten Free Vegetarian Vegan Egg Fish Gluten Milk Molluscs Mustard Nuts Sulphites Sesame Soya